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**MONDAY MORNING, OCT. 30, 1843**

CATALOGUE  
OF

**CHOICE FRUIT TREES,**

TO BE SOLD AT PUBLIC SALE,

**ON MONDAY MORNING NEXT,**

AT TEN O'CLOCK,

**AT THE PHILADELPHIA AUCTION MART,**

Carpenters' Court, Chesnut street, south side, between 3d & 4th sts.

**IF SEE NOTE ON SECOND PAGE.**

**TERMS--CASH.**

**WOLBERT & HERKNESSE, Auct's.**

**Preserve your Catalogue, and bring  
it to the Sale.**

## **N O T E.**

All the Trees in this Catalogue, were cultivated by Messrs. A. J. DOWNING & CO., at the Highland Nurseries, Newburgh, New-York. They are of the finest sorts, and good size. So far as practicable, the fruit is described, and season of perfection given. *They are all warranted to be as represented, and in perfect order.*

Over forty specimens of the Pears, were exhibited at the last Philadelphia Horticultural Exhibition, and commanded universal attention.

*The Trees will be sold in lots to suit purchasers.*

**PEARS.***Lots.—Nos.*

- 1—1 to 54 inclusive—54 *Butter*, or *Virgalien*, a well known and delicious sort. Sept. & Oct.
- 2—55 to 84 inclusive—30 *Beurre Diel*, large golden yellow, rich flavor. October
- 3—85 to 124 inclusive—40 *Seckel*, too well known to require any description
- 4—125 to 132 inclusive—8 *Easter Beurre*, the most celebrated late winter fruit, keeps till March, very fine
- 5—133 to 140 inclusive—8 *Bartlett*, very large, melting, and delicious. August
- 6—141 to 144—4 *Monsieur le Curé*, a new and very productive winter pear, fine and large
- 7—145 to 150 inclusive—6 *Urbaniste*, very large, unsurpassed in flavor. September
- 8—151 to 158—8 *Pound*, or *Winter Bell*, large size; the best for preserving
- 9—159 to 166—8 *Bloodgood*, the most delicious early pear, equal to a butter pear. Last of July
- 10—167 to 174—8 *Dutchess D'Angouleme*, large, yellowish green, delicious; weighs a pound. October
- 11—175 to 182—8 *Madeleine*, very early and fine. July
- 12—183 to 192—10 *Passe Colmar*, deep golden yellow, rich flavor. December and January

*Lots.—Nos.*

13—193 to 200—8 *St. Ghislain*, new, yellow, melting, buttery. September

14—201 to 206—6 *Sylvange Bergamot*, pale green, melting, juicy, and excellent. November

**PLUMS.**

15—207 to 214—8 *Autumn Gage*, new, yellow, fine, and productive. Last of September

16—215 to 239—25 *Imperial Gage*, large, yellowish green, high flavor, and great bearer

17—240 to 247—8 *Purple Favorite*, new and rare, the finest in flavor of all purple plums

18—248 to 255—8 *German Prune*, rich flavor, dries well

19—256 to 263—8 *American Scarlet*, beautiful and productive

20—264 to 273—10 *Smith's Orleans*, large, a great bearer, and fine flavor

21—274 to 278—5 *Downing's Emerald Drop*, new, pale green, exquisite flavor

22—279 to 284—6 *Late Yellow Damson*, sweet, a great bearer

23—285 to 292—8 *Green Gage*

24—293 to 300—8 *Jefferson*, large yellow, first-rate

25—301 to 316—16 *Red Gage*, oval, flavor of green gage

## CATALOGUE.

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*Lots.—Nos.*

- 26—317 to 341—25 *Princes' Yellow Gage*, medium size, sweet and rich; a great bearer  
27—342 to 366—25 *Yellow Egg, or Magnum Bonum*  
28—367 to 391—25 *Washington*, yellow, very large and fine

**CHERRIES.**

- 29—392 to 416—25 *Napoleon Bigarrieu*, white and red, fine and large  
30—417 to 428—12 *Elton*, large, very handsome and fine, white, red cheek, raised by the President of the London Horticultural Society  
31—429 to 432—4 *Black Bigarrieu*  
32—433 to 442—10 *Downton*, large & fine, nearly white  
33—443 to 462—20 *Black Tartarian*, very large, the finest in flavor of all black cherries  
34—463 to 487—25 *Downer's Red*, late, beautiful red, of delicious flavor, extra  
35—488 to 492—5 *China Heart*, beautifully spotted  
36—493 to 502—10 *White Ox Heart*  
37—503 to 508—6 *White Tartarian*, a delicious dessert fruit  
38—509 to 528—20 *White Bigarrieu, or Yellow Spanish*, the finest white cherry  
39—529 to 533—5 *Florence*, handsome and fine  
40—534 to 541—8 *Black Eagle*, rich flavor

*Lots.—Nos.*

- 41—542 to 544—3 *Mottled Bigarieu*, melting and fine
- 42—545 to 551—7 *Tradescant*, large, remarkably rich flavor
- 43—552 to 561—10 *Spotted Bigarieu*, new and rare, white and red, very large, and delicious
- 44—562 to 591—30 *Belle de Choisey*, beautiful light red, very tender, melting, and rich; a fine, new, early sort

### APRICOTS.

- 45—592 to 596—5 *Turkey*, orange yellow
- 46—597 to 608—12 *Breda*
- 47—609 to 616—8 *Gold Blotched*, large and fine
- 48—617 to 634—18 *Moorpark*, the largest and finest of all Apricots
- 49—635 to 641—7 *Schuyler's*, large, golden yellow, rich flavor

### NECTARINES.

- 50—642 to 645—4 *Red Roman*
- 51—646 to 650—5 *Golden*, beautiful and good
- 52—651 to 654—4 *Early Violet*, fine flavor, and a great bearer
- 53—655 to 659—5 *Scarlet*, a beautiful sort
- 54—660 to 665—6 *Lewis*, new, and superior
- 55—666 to 671—6 *Perkin's Seedling*, very large, yellow and red, excellent



